

SHAREABLES

QUESABIRRIA 18

Chile marinated steak, tres quesos, onions, and cilantro topped with sour cream & guacamole sided by birria dip
Can substitute grilled chicken

GARLIC OR CAJUN FRIES v 7

Shoestring fries, garlic, butter, herbs, parmesan or dry-rubbed Cajun seasoning

BAVARIAN GIANT PRETZEL v 12

Poblano chili cheese sauce, grain mustard

FRIED CALAMARI 17

Pepper relish, roasted garlic rémoulade, parsley

ARTICHOKE DIP v 12

Spinach, bechamel, tomato, feta cheese, tortilla chips, micro basil

POKE NACHOS* 19

Ahi tuna, avocado, wontons, onion, sriracha mayo, Asian BBQ, scallion, furikake, macadamia nuts

HUMMUS & TABBOULEH v 12

Chickpeas, bulgur wheat, feta, tomato, mint, naan bread, olive oil, smoked paprika

CHICKEN WINGS 18

Blue cheese dressing or ranch, carrots & celery
Sauces: buffalo, Asian BBQ, or lemon pepper dry rub

CHICKEN TENDERS & FRIES 16

BBQ sauce, ranch

GARDEN VARIETIES

Salad Protein Additions

Gardein Chick'n vG +7 / Chicken +7 /
4-oz. Flat Iron Steak* +10 / Shrimp +8 /
6-oz. Salmon* +10 / Roasted Sesame Tofu +5

MEDITERRANEAN SALAD v 15

Tomato, cucumber, red onion, bell pepper, kalamata olives, feta cheese, mixed greens & romaine lettuce, red wine-oregano

GEM CAESAR* 16

Little gem lettuce, shaved parmigiana, Caesar dressing, anchovy, rustic croutons

SPICY THAI SALAD vG 15

Corn, cucumbers, napa cabbage, basil, chopped peanuts, cilantro, arugula, romaine, spicy peanut dressing

THE GEM 14

Baby gem lettuce, kalamata olives, pimento, cherry tomato, dried cranberries, applewood bacon, spiced croutons, shaved pecorino, apple cider vinaigrette

VISTA SIDE SALAD v 6

Mixed greens, cucumber, cherry tomato, red onion, julienne carrot, pepperoncini, choice of dressing

LUNCH & DINNER

SOUPS

CHICKEN NOODLE 8

SOUP OF THE DAY 8

Just ask!

CLAM CHOWDER FRIDAYS 9

Bread bowl 12

FROM THE WOK

HONEY WALNUT SHRIMP 合桃蝦 18

Candied walnuts, yuzu sauce, steamed jasmine rice, scallion

INDIAN CURRY CHICKEN & VEGETABLES

印度咖喱雞和蔬菜 17

Bell peppers, onions, cilantro, coconut- curry sauce, jasmine rice, scallion

BEEF BRISKET FRIED RICE 牛腩炒飯 18

Beef brisket, onion, carrot, green bean, green onion

SHRIMP PAD THAI 泰式炒河粉蝦 21

Shrimp, onion, green bell pepper, red bell pepper, bean sprouts, green onion, cilantro, chopped peanuts, micro cilantro
Sub chicken 19 or vegetable v 17

CHICKEN AND BROCCOLI 西蘭花炒雞片 18

Oyster mushroom-soy sauce, steamed jasmine rice, scallion

FLATBREADS

Stone-Cooked, 12"

MARGHERITA v 15

Basil, mozzarella, parmigiana, San Marzano tomato

PEPPERONI 16

Pepperoni, mozzarella, pecorino, San Marzano tomato

SAY CHEESE v 14

Mozzarella, parmigiana, pecorino, San Marzano tomato

GRAIN & PASTA

BLACKENED SALMON BOWL* 19

Avocado, bulgur wheat, cucumber, dried cranberries, chickpeas, cherry tomatoes, feta, red wine vinaigrette

BUTTERNUT SQUASH RIGATONI 18

Italian sausage, ricotta & parmigiana cheese, sage, chive, butternut squash-coconut cream

ALFREDO v 14

Mezze penne pasta, broccoli, mushrooms, parmigiana cream
Add blackened chicken +7

LOBSTER MAC N CHEESE 24

Maine lobster, cavatappi pasta, three cheese sauce, panko

v VEGETARIAN | vG VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.

SANDWICHES

All sandwiches served with house fries or kettle chips, local pickles
Substitute sweet potato fries +2. Add garlic sauce +2

CLASSIC CLUB 17

Roasted turkey, lettuce, applewood-smoked bacon, tomato, mayo, sourdough

SMOKED BRISKET & FIG MELT 18

Fig & onion chutney, brie cheese, pretzel bun

PASTRAMI REUBEN 16

Pastrami, sauerkraut, melted swiss, 1000 island dressing, marbled rye

VEGAS HOT CHICKEN 16

Fried chicken breast, black pepper slaw, fire pickles, brioche

ARGENTINIAN STEAK DIP* 19

Chimichurri, caramelized onions, jalapeno, Swiss cheese, chimichurri aioli, French batard bread, au jus

SV WAGYU BURGER* 19

½-lb. patty, cheddar cheese, thick-cut tomato, green leaf lettuce, red onion, Spicy A.1. mayo, brioche.

Sub chicken breast or turkey patty, no charge

Sub Impossible burger +2

Add applewood-smoked bacon +4, egg +2, avocado +4

MAINS

HOT PRIME RIB & GRAVY 19

Shaved beef, mashed potatoes, brown gravy on Texas toast, pickled vegetables, side of horseradish cream

FISH N CHIPS 18

Furikake tempura, curry-dusted wedge fries, SV tartar sauce

DRUNKEN MEATLOAF 17

Applewood bacon, caramelized onion, mashed potatoes, rainbow carrots, roasted squash, red wine gravy

BLACKENED MAHI TACOS* 17

Napa cabbage slaw, guacamole, pico de gallo, smoked chili-lime sour cream, tortilla chips

Sub fish for blackened jackfruit v

CRISPY MARSALA CHICKEN 20

Breaded & boneless breast, mashed potatoes, marsala gravy, zucchini

GUMBO 17

Chicken, Portuguese sausage, bell peppers, onions, okra, Cajun tomato sauce, steamed rice

Add shrimp +8

GRILLED RIB-EYE STEAK* 38

Baked potato, salsa verde

Add loaded potato +2.5

ALL-DAY BREAKFAST

Omelets served with country potatoes & toast
sub egg whites +2

SERRANO VISTA BREAKFAST* 17

Three eggs any style, applewood-smoked bacon, pork sausage links, country potatoes, toast

MEAT & CHEESE OMELET* 18

Applewood-smoked bacon, breakfast sausage, ham, cheddar cheese

VEGGIE OMELET* 17

Mushroom, onion, bell pepper, spinach, broccoli

CRUSHED AVOCADO TOAST* 16

Roasted vine tomatoes, radish, crisp za'atar chickpeas, feta, shallot, micro basil, farm bread

Add smoked salmon* 6, add poached egg* 3

LOCO MOCO* 19

½-lb. Wagyu beef patty, jasmine rice, brown gravy, two eggs any style

DESSERT

CLASSIC ROOT BEER FLOAT 9

Jackson Hole buckin' root beer, vanilla ice cream

PUMPKIN BREAD PUDDING 10

Maple rum sauce, vanilla ice cream

LAYERED CHOCOLATE CAKE 9

Milk chocolate frosting, raspberries

TURTLE SUNDAE 11

Vanilla and chocolate ice cream, caramel and chocolate sauce, whipped cream, Rolos, chocolate dipped pretzel, turtle chocolate-pecan candy

BUTTERSCOTCH POT DE CRÈME 11

Baked "pot of custard", chilled and served with a sprinkle of Maldon sea salt, sweet whipping cream, toasted pecan and cinnamon cookies

BANANA TIRAMISU 11

Espresso-soaked cake, banana mascarpone cream, sliced bananas, chocolate shavings, banana crisp



SERRANO VISTA
— CAFE —

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